

CHICKEN & SNOW PEA WITH SOY SAUCE

**Preparation time 15 mins
Cooking time 8 mins Serves 4**



Ingredients

- 2 tbsp vegetable oil

- 2 cloves garlic, crushed
- 1 tbsp ginger, grated
- 2 shallots, sliced
- 2 cups mushrooms, sliced
- 1 red capsicum, diced
- 2 cups snow peas, tailed & halved
- 2 tbsp vegetable oil
- 400g chicken breast, sliced
- 2 tbsp Lee Kum Kee Premium Soy Sauce
- 3 tbsp Lee Kum Kee Panda Brand Oyster Sauce
- 1 tsp sugar
- 1 tsp cornflour, dissolved in
1/4 cup water

(method overleaf)

NO PRESERVATIVE ADDED

CHINESE COOKING

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Method: 1 Heat wok to moderate heat, add two tbsps of oil. Add garlic & ginger, fry for 30 seconds until fragrant. Turn up the heat, add shallots, capsicum & mushrooms. 2 Stir-fry until brown & glossy, remove & set aside. 3 Add the last two tbsps of oil to the wok, heat well. Add chicken, stir-fry until just cooked. 4 Add soy, oyster sauce, sugar, mushrooms & snow peas. Stir well & pour in cornflour mix. Cook until sauce becomes glossy & slightly thick.